



LITTLE CARROT CAKES

Program 231048

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YOU WILL NEED:

CAKE

- ¼ cup oats, ground
- 1¼ cup flour
- ¼ cup sugar
- ½ cup brown sugar, firmly packed
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 teaspoons ground cinnamon
- 2 cups shredded carrots
- ¼ cup crushed pineapple, undrained
- ¼ cup coconut oil
- 1 teaspoon pure vanilla extract
- 3 tablespoons plant-based milk

ICING

- 1 – 8 oz package of vegan cream cheese
- ½ cup vegan butter
- ½ teaspoon pure vanilla extract
- ½ teaspoon pure almond extract
- 2-3 cups powdered sugar

DIRECTIONS:

1. Preheat the oven to 350 degrees. Place cupcake liners in a 12-cupcake pan and set aside.
2. Grate carrots and set aside. Grind the oats in a blender until consistency is similar to flour.
3. In a large bowl, combine the first 8 ingredients and mix well. Add the grated carrots and stir until mixed with the dry ingredients.
4. In a small bowl, combine the crushed pineapple, coconut oil, vanilla, and plant-based milk. Whisk together with wire whisk and then pour into the dry ingredients. Stir to mix well and then pour evenly between the 12 cupcake liners.
5. Bake for about 17-18 minutes, until a knife inserted in the middle comes out clean. Let sit in the pan for 2 minutes and then move to a cooling rack.
6. With an electric mixer or stand mixer, beat the vegan cream cheese, vegan butter, and the vanilla and almond extracts together until creamy. Add 2 cups of powdered sugar and whip until thick. If the frosting is too thin, add extra powdered sugar; it needs to be thick enough to keep its shape on the cupcakes. Frost cupcakes when they are cool.

YIELDS: 12 cupcakes

